

NEW. THE VERY BEST. TRUE TO NAME.

Duplicate

# General Descriptive Catalogue

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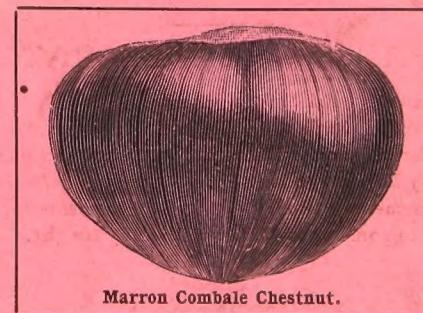
## PRICE LIST.

Duplicate

SEASON OF 1898-99.

### SPECIALTIES:

## NUTS of ALL KINDS and GRAPES



Marron Combale Chestnut.

## BARREN HILL NURSERY

NEVADA CITY, CALIFORNIA.

FELIX GILLET, Proprietor.

1898-99.

## TERMS.

Our terms are invariably cash. Remittances may be made, according to the amount of orders, by Express or Postal Money Orders, Registered Letters, Bank Drafts and Express. Very small amounts (50 cents to \$1.00) can be sent in postage stamps of two and five cents.

## PACKING.

We want our patrons to bear well in mind that "good packing" is the cheapest part of a bill of trees.

The very best way of packing trees is in boxes made out of light lumber.

We charge only for the cost of the box—nothing for packing. The average cost of a box of 9 to 12 feet long is from \$1.00 to \$2.50, according to height and width.

Our way of baling (for small orders) is in sackcloth and pine needles, which make a very light packing. Charges for baling moderate.

## SPECIAL NOTICE.

No trees offered for sale but our *own* mountain-grown trees, and the *imported* sorts as specified on Catalogue and Price List.

Boxes, bales and packages delivered free of charges to the railroad or express office.

After shipment, goods at purchaser's risk. Any errors made immediately corrected.

## EXPRESS CHEAPER RATES.

We have made no "special" arrangements with Wells Fargo & Co., as some nurserymen claim they did, but as the Express Company have established *special* rates for trees and shrubs packed in the very way we pack ours, we are therefore able to ship bales by Express to any place on *railroad lines* at a much reduced rate. By this arrangement customers can have their orders sent by Express almost as cheap, and in some cases cheaper, than by freight.

## CAUTION.

We would caution our patrons against buying from agents purporting to be ours, as we have no agents whatever throughout this State or Oregon, or, in fact anywhere else, for the sale of our valuable kinds of Nut and Fruit Trees. And we would like, particularly, to call the attention of the Oregon public to the deception that unscrupulous people are trying to play upon them in regard to Nut Trees of all sorts, for we know of parties trying to pass, for instance, seedling trees of the Mayette-Shaped *Præparturiens* (formerly Large-fruited *Præparturiens*), a kind originated by us and propagated solely by grafting, for the great market walnut, the Mayette, and which are nothing else but third generation *Præparturiens* seedlings, bearing a small, very inferior nut, with nothing of the Mayette, any way, about it; also common Italian chestnut seedlings for the fine grafted varieties of ours: Read the description of the wood and leaves that we are giving in this catalogue of each of our Grafted Marron chestnuts; and bear in mind, if the same parties should try to pass you the Common Languedoc or any other variety of Almond, for the "Grosse Tendre," that the latter has "drooping" habits, and that the fraud could be easily detected.

# GENERAL CATALOGUE AND PRICE LIST.

Season of 1898-99.

## BARREN HILL NURSERY

NEVADA CITY, CAL.

FELIX GILLET, Prop.

### PART FIRST.

#### NUT-BEARING TREES.

(WALNUTS, CHESTNUTS, ALMONDS AND FILBERTS.)

##### WALNUTS.

We would like to call the attention of the public to the valuable kinds of Walnuts—some quite rare and entirely new to this country—that we have imported and introduced into California and the United States the last twenty-eight years, and of which we give herewith a well detailed list.

We will add that those varieties that we are recommending to plant for market are *old and well tested* varieties, some of them originated 130 years ago, that cannot be surpassed for beauty and size of the nut, quality of the meat and hardiness of the kinds; that they are all *soft shell* varieties—in fact, the words “French soft shell” and “Improved soft shell,” names given to inferior kinds with a rather hard shell, are at any rate, misnomers, for the French do not cultivate but regular *soft shell* walnuts, and walnut dealers in New York and Chicago or anywhere else do not care for nuts with softer shells than are those of the Mayette, Franquette, Parisienne, Chaberte, and the like—all nuts, besides, well closed at the end, which prevents them from being stung by moths and becoming wormy, a fault with many nuts.

We will furthermore state that our walnut seedlings are trees of the “second generation”—that is, grown from nuts borne on the original tree, or on trees grafted from the original, so enabling us to give our patrons a better guarantee as to those seedlings retaining the main characteristics of the original type—walnut varieties degenerating very fast from the seed, till at the third and fourth generation they have entirely gone back to the mother type or common walnut (*Juglans Regia*).

##### Varieties Best to Plant for Market.

So far, and for the last forty years, in California as well as in Oregon, the walnut mostly propagated was the Los Angeles Walnut, the most delicate, unproductive and worthless kind known; and for the last eighteen years or so another delicate kind, though an improvement on the Los Angeles, the “Improved soft-shell” of Santa Barbara, a seedling of the Chili walnut, has been largely propagated in Southern California, without any regard to the best grades of walnuts imported to this country from Europe, which should have been taken as a guide by our walnut growers as to what varieties best to plant. But since people’s attention has been called to the defects of these varieties of walnut, the only ones planted in the large walnut-growing district of California, we have been repeatedly asked: Which are the best varieties to plant for market?

The best marketable walnuts are, undoubtedly, those that are the largest, fairly shaped, with a thin, smooth and light colored shell, and with a fat, sweet kernel, this

being independent of other requisites, such as fertility, hardiness and lateness in budding and blossoming out. Whenever a variety combines all the above characteristics, it might very well be called the "boss" variety to plant for market.

For size and beauty of the nuts, no varieties can surpass the Mayette, Franquette, Parisienne and Meylan. But size and beauty of the nuts are not the only advantages of these four kinds over others, for they are, besides, hardy, budding out late, and were never injured by frost in the spring or in the fall on our place, 2,600 feet up in the mountains. As to their fertility, our bearing trees of these kinds, grafted and second generation seedling trees, though rather young yet, give unmistakable signs of being heavy bearers, and they have turned out to be very productive wherever given a good trial. For instance, in Vancouver, State of Washington, a grafted Franquette planted in the winter of 1887-88, was so loaded with nuts in 1895, the last we heard of it, that it had to be propped up, the same as we do with peach trees; and in Albany, Oregon, another Franquette and a Mayette-shaped *Præparturiens*, both grafted and planted in the spring of 1887, bore 50 pounds of nuts each in 1897, the top of the trees covering thirty feet of ground, or fifteen feet on each side. The nuts, both from the Vancouver and Albany trees were beauties. In a climate like that of the Pacific Coast, the first requisite as to the best market walnut to plant is, first, hardiness; second, size and beauty of the nut; third, fertility; and our honest opinion is that the Mayette, Franquette, Parisienne and Meylan combine each of them in themselves, the three above requisites.

### Plant None but "Second Generation" Seedlings.

For the last twenty-eight years, we have been experimenting on first, second, third and fourth generations of walnuts, and find that from the third generation the walnut so degenerates that we would not advise anyone to plant, if wishing to raise nuts for market, trees of the third or fourth generation.

We call *first* generation the original variety, which is solely, of course, reproduced by grafting; *second* generation, trees grown from nuts borne on first generation trees, and so on. Our best results, apart from grafted trees of the first generation, have been obtained from our *second* generation trees.

We positively guarantee our customers that all our second generation trees are *genuine*, that is, grown from nuts borne on grafted trees, themselves grafted from the original.

### Vast Collection of French Walnut Varieties.

Our collection of French walnuts—the largest and finest one to be found either in this country or Europe—comprises twenty-two distinct varieties, all regular soft-shell kinds but one, the Cross-Bred or Vilmorin walnut, and every one, with the exception of the Poorman Walnut, having *fruited* on our place, a guarantee that our home-grafted trees of these kinds are absolutely *true*. Four of these varieties have been originated by us in California, the other eighteen were introduced by us into this country from Europe the last twenty-eight years.

Those twenty-two varieties of walnuts have each distinct characteristics, some being recommended either for the large size and shape of the nuts, or for their surprising fertility and precocity; others for their lateness in budding out, that enables them to withstand, uninjured, late frosts, so common in the spring, with few exceptions, from one end of the Pacific Coast to the other; and still others for the exceptional beauty of their foliage, like the Laciniated or Ash-leaved walnut, or for their singular habits, like the Weeping walnut.

We will now give a correct description of each variety:

#### *Præparturiens* or Fertile Walnut.—

This famous variety of the *Juglans Regia* family was originated in France in 1828, and first introduced by ourselves into California in the spring of 1871. From the fact that it first bore nuts while being two years old, the Latin name of *Præparturiens* was given to it, from *Parturiens*, bearing, *Præ*, before, bearing before the usual time. It was also called Fertile, because of its surprising fertility. The nut is rather small, though

thin-shelled and very sweet, only 25 per cent. of the trees, second generation trees, bear nuts from medium to large. Well suited for the family garden on account of its precocity and fertility.

**Mayette-shaped *Præparturiens*.**—Originated by us in Nevada City twenty-three years ago. Nut large, sitting on its big end like the Mayette, hence its name. Full-fleshed kernel, of first quality; heavy bearer, solely propagated by grafting.

## PLATE I.



Fig. 1. Mayette.

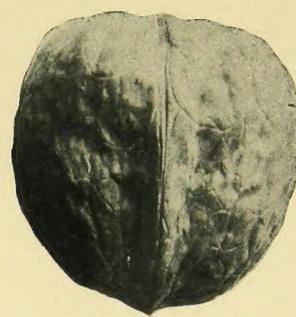


Fig. 2. Meylan.

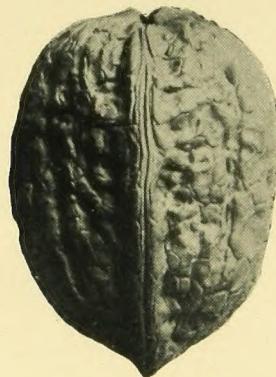


Fig. 3. Franquette.



Fig. 4. Parisienne.



Fig. 5. Chaberte.

Walnuts of natural size, grown in Barren Hill Nursery,  
Nevada City, California.



**Cluster Præparturiens.**—A remarkable variety of Præparturiens, originated by us eleven years ago; nut medium large, oblong, nicely shaped, perfect soft shell; kernel fat and sweet. Growing in clusters. Solely propagated by grafting. See Fig. 13, Plate III.

**Fertile à Gros Fruits or Mammoth Præparturiens.**—A large-fruited variety of the Præparturiens or Fertile Walnut, originated in France. The nut is extraordinarily large, being pretty near as thick as broad, of queer shape that makes one think of the odd style of women's sleeves, so large and inflated at the shoulder. The shell, like that of all mammoth walnuts, is very rugged, but soft, and the kernel of good quality. See Fig. 7, Plate II.

**Cluster Walnut (Juglans Racemosa).**—This pretty kind of walnut, introduced by us into this state some twenty-two years ago, is a worthy rival of Præparturiens for productiveness, but much superior for the size and beauty of its nuts, growing in graceful clusters like so many bunches of bananas. It derives its name of Juglans Racemosa from the Latin word Racemosus, meaning abundant in clusters, full of clusters, which is its main characteristic. The nuts, when the tree is in full bearing, grow in long clusters of 10, 15 and even 25 to 28 nuts. The nut is thin-shelled, of fair size, most hermetically closed, with a very smooth, white shell, a perfect beauty. See Fig. 9, Plate II.

**Mayette Walnut.**—This is one of the finest dessert and market nuts grown; it is quite large and even in size, well shaped, with a light colored shell; the kernel is full fleshed, sweet and nutty. But what renders this valuable kind more valuable yet, is to be very hardy, being late in budding out, which enables it to escape uninjured the disastrous effects of late frosts in the spring; it is also an abundant bearer. This is the nut imported in the United States under the name of Grenoble, but on account of duties to pay, and the nut being a high priced one in its very home, in France, a common and cheaper grade is often mixed with it, to the disgust of nut importers in New York and Chicago. The Mayette was originated in the southeast of France by a man of the name of Mayet, 135 years ago, the nut having ever since been a great favorite as a market nut. See Fig. 1, Plate I.

**Parisienne Walnut.**—This nut, also one of the finest for dessert and market, was originated in the southeast of France, and not in the neighborhood of Paris, as its name would imply; its beauty made it called *Parisienne* in honor of the capital of France. The nut is large, broader at the small end than the Mayette and Franquette and has a very pretty shape. It is as late

as Mayette and as desirable for market. See Fig. 4, Plate I.

**Franquette Walnut.**—Originated about the same time as the Mayette in the southeast of France, by a man named Franquet. The nut is quite large, of an elongated oval, and very attractive, kernel full-fleshed, sweet and rich. It also buds out late in the spring, being as hardy as Mayette and Parisienne. Very desirable as a market walnut. See Fig. 3, Plate I.

**Meylan Walnut.**—A new and very attractive variety, originated near the little village of Meylan, in the walnut district in France. The nut is of fair size; the smoothest one with the lightest colored shell of our whole collection; thin-shelled and of excellent quality; heavy bearer; budding out late. See Fig. 2, Plate I.

**Vuerey Walnut.**—This new and valuable kind was originated near Vuorey, in France, hence its name. The nut has the shape of the Mayette, but is more round and smaller; the shell is thin, light colored and smooth, and the kernel exceedingly sweet and nutty; it is very hardy.

**Mesange Walnut.**—This nut has a very thin shell, and derives its name of Mesange from a little bark of that name, that goes to the kernel through the tender and thin shell; very prolific. The Mesange is regarded as a first-class variety for oil, but we would not recommend it as a market nut, on account of its rather small size and thinness of shell.

**Serotina Walnut.**—We find this variety not to be so late in budding out as claimed. The nut is of medium size, oblong, well shaped, smooth shell, with a very sweet, nutty meat; heavy bearer.

**Chaberte Walnut.**—An old and most esteemed variety; late in budding out. The nut is well shaped, roundish-oval and of medium size; the kernel is of extra fine quality; good bearer. The Chaberte was originated over a century ago by a man named Chabert, in France, hence its name. Very rich in oil. See Fig. 5, Plate I.

**California Paper-Shell Walnut.**—This most pretty nut, one of the sweetest raised in our grounds, has been originated by us from a nut borne on a grafted Chaberte, the tree being, therefore, a Second Generation Chaberte. This nut is of medium size, shell very thin and almost white; kernel full fleshed, exceedingly sweet and nutty; heavy bearer. Propagated by grafting.

**Lanfrey Walnut.**—A newly originated variety. Nut large, broad oval; shell of a whitish gray, first quality. Late in budding out. Propagated by grafting. See Fig. 11, Plate III.

**Poorman Walnut.**—A new kind, of recent introduction; the only one of our whole collection that hasn't borne with us yet.

**Columbus Walnut.**—Originated by us from a Second Generation Mayette. The nut is large, exceedingly pretty, roundish, with smooth, light-colored shell, and kernel of first quality; heavy bearer and quite hardy. Named Columbus, in honor of the World's Fair of 1893, the year that our first tree of that kind went into bearing. Propagated by grafting. See Fig. 10, Plate II.

**Alpine Walnut, or Wonder of the Alps.**—A new and very rare variety originated not long ago in the Alps mountains, in France. Next to the Jauge or Mammoth, it is the largest walnut grown. Though the shell looks a kind of rough, like all Mammoth walnuts do, it is perfectly soft and thin, and the meat sweet and filling well the shell. Propagated by grafting. See Fig. 8, Plate II.

**Jauge or Mammoth Walnut.**—This is an immense nut, the largest yet originated. So large is the shell of some of them that ladies' companions are made out of the shells by fancy goods manufacturers, and where to stow away gloves or handkerchiefs. The nut, though of such large dimensions, has a thin shell and the kernel is good. Our cut represents only a nut of medium size. See Fig. 6, Plate II.

**Vilmorin or Cross-Bred Walnut.**—This curious variety was obtained through "hybridizing," years ago, in France. It is a cross between the English Walnut and the Eastern Black Walnut, and was called Vilmorin after the leading member of the well-known seed firm of Vilmorin, Andrieux & Co., of Paris. The nut is small and has the shape of the English Walnut, but the furrows of the Black Walnut; it is darker than the English and lighter than the Black. It can hardly be called an improvement on the Black Walnut; surely it is not one on the English. It is a very odd sort, having no commercial value whatever. We have fruited this cross-bred walnut for the last nine years, and we can assure our patrons that either as a family or market nut, this cross-bred variety is entirely worthless. It must be regarded and propagated, therefore, simply as an ornamental variety. See Fig. 15, Plate III.

We would hereby caution the public in general against the present infatuation for "hybridized" kinds of nuts and fruits. Hybridized kinds are not "constant," and hybridizing (whether *scientific* or not), as far as regards nut and fruit trees, has given but negative results, and the best varieties of nuts and fruits are yet, as they have formerly been, originated through *selection* and *from the seed*, without any crossing of varieties.

**Laciniated, or Ash-Leaved Walnut.**—The foliage of this kind of walnut is so delicate, so finely cut up, that it makes of it a most graceful ornamental tree, worthy

to be planted conspicuously in the garden or front yard. The nut, besides, is very pretty, small to medium, perfectly round, with a very smooth, cream colored shell. It is a good bearer. Propagated by grafting. See Fig. 14, Plate III.

**Weeping Walnut.**—A new and very curious kind of walnut, highly ornamental, the branches drooping down like those of the weeping willow. The nut is of medium size, oval, thin-shelled and of good quality; it is a very abundant bearer. Propagated solely by grafting. See Fig. 12, Plate III.

## AMERICAN NUTS.

**Butternut.**—This kind is indigenous to the United States. The nut is elongated, hard and rough, with prominent ridges; the kernel pleasant flavored and oily.

**Hickory Nut.**—The Hickory grows tall and slender, with rough and shaggy bark. The fruit contains a thin-shelled, richly flavored kernel. Quite ornamental.

**Texas Paper-shell Pecan.**—The softest and thinnest-shelled pecan, from the San Saba Valley, Texas. A most sweet and highly-flavored kernel.

**Eastern Black Walnut.**

**California Black Walnut.**

## GRAFTED WALNUTS.

Our collection of Grafted Walnuts is the rarest and most valuable of that kind to be found anywhere; it is unique, the trees being all grafted from the *original type*, and as the trees we offer for sale are grafted from our *bearing* trees, it is a guarantee to our patrons that they can depend on them to be true.

On account of scarcity of trees—for it is very hard to graft young walnut trees—and of the great demand for trees to be planted as "mother" trees by people desirous to redeem by grafting large, unproductive Los Angeles Walnut and Black Walnut trees, and get from such mother trees the scions they need for budding or grafting purposes—we will, for the present, decline any orders for more than half a dozen of trees to one customer.

Our charges for Grafted Walnuts are \$1.00, \$1.50 and \$2.00 per tree, according to age, size and kind.

The difficulty in grafting the walnut is such that we have to keep up the prices of grafted walnuts at such high figures; it explains, also, the scarcity of such trees. Our 1-year-old trees are grafted in small pots in the greenhouse, through the Treyve method of grafting 1-year-old seedlings, discovered some 17 years ago in France, the trees being planted the ensuing spring in nursery rows.

PLATE II.



Fig. 6. Mammoth.



Fig. 7. Fertile à Gros Fruits.

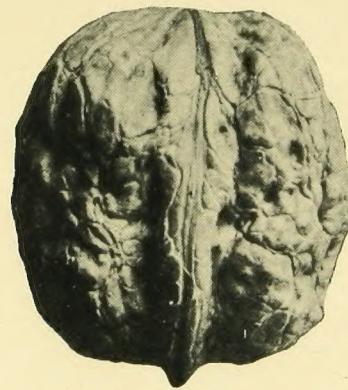


Fig. 8. Alpine.

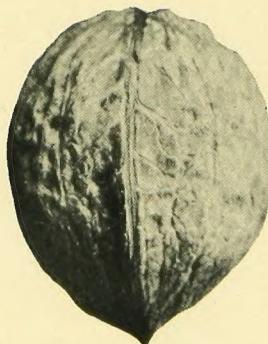


Fig. 9. Cluster.

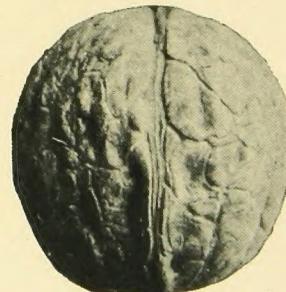


Fig. 10. Columbus.

Walnuts of natural size, grown in Barren Hill Nursery,  
Nevada City, California.



## THE CHESTNUT.

The Chestnut is a hardy tree, whose crop, except that of the Japan chestnut, is seldom injured by late frosts in the spring, as it blooms late in June; it is a regular mountain tree, and may be regarded right at home in our mountains. The soil best suited to the chestnut is a sandy, granite, or ferruginous-sandy-clayish, deep soil. In Nevada County, up to an altitude of 3,000 feet, can be seen 26-year-old chestnuts bearing well, and bearing nice nuts. This nut is certainly better adapted to Central and Northern California than to Southern California, unless planted in the mountains there and at a northern exposure, for the chestnut dreads a too hot sun. Oregon and Washington, especially the former, are well adapted to chestnut culture, though a southern exposure in both States might be the best. The chestnut will mature its nuts well at an altitude of 3,000 feet in the latitude of Northern California. In mountain gorges, and with a sunny exposure, the chestnut does splendidly; otherwise an eastern exposure is best for that tree. The chestnut does not reproduce itself very well from the seed, hence the reason why that tree is invariably grafted to obtain those large round nuts known the world over under the name of "Marrons" or French chestnuts. The American chestnut is propagated from the seed, and is almost barren in California, but much better results could be obtained as to size, quality and productivity, if its best types were propagated by grafting, which we ourselves intend to do hereafter. In certain soils where the chestnut root does badly, but the oak root does well, the chestnut may be grafted with advantage on the oak, but it should not be done high, for the chestnut outgrows the oak a good deal.

The common European chestnut, whether French, Italian or Spanish, is small, flat on both sides, at least half of them, and grow generally four to six in one burr. In Europe they are dried hard and ground to the consistency of meal, and a delicious mush made with it and milk. The cultivated chestnut—the kind raised for dessert and market, and which is either roasted or boiled—is the Marron; it grows single or in pairs, sometimes three in one burr. The Marrons, the best and finest marketable chestnuts, are large, sweet, and when roasted or boiled the inner skin comes off nicely. If roasted, a small incision should be made with a knife at the small end before putting them on the fire; if boiled, the shell should be first removed and the nuts boiled in water as potatoes, with a little salt and a twig of celery. They are delicious cooked both ways. A Thanksgiving turkey stuffed with "chestnuts" is also getting to be quite *à la mode* up here, in this chestnut growing region, and it is a capital dish. That delicious nut is largely consumed in all the cities and towns of Europe, Paris alone consuming 25,000,000 pounds of Marron chestnuts.

The Marrons are solely propagated by grafting; from the seed they generally go back to the mother type or common chestnut, called here Italian chestnut, a very inferior kind in all respects. All the varieties that we describe in this catalogue have been bearing with us, some of them for 24 years; so we are able to tell about their bearing qualities, size and flavor of the nuts, and we do not hesitate in warmly recommending such kinds as Combale, Quercy, Avant-Chataigne, Nouzillard, Merle, Chalon, Precoce-Prolifique, and others on our list. People must bear in mind, though, that trees have to be of a good size to bear large burrs and consequently large nuts; when too young, very often the burrs are empty. We shall right here call the attention of the public to the marked difference that exists between those various kinds of French chestnuts; color of the wood, size and glossiness of the leaves and difference in color of the nuts, make of each of them a distinct variety, and whenever seedling trees are sold for those grafted kinds, the fraud can easily be detected the very first summer.

### FRENCH CHESTNUTS, OR MARRONS.

(Solely propagated by grafting.)

**Marron Combale.**—This kind bears the largest nut of our whole collection of French Chestnuts. It is very productive, but bears more heavy with age. The nut is very large, round, sweet and nicely flavored. The wood of the Combale is of a yellowish-brown, the leaves narrow and very glossy. The Combale tree represented on plate IV, bore this year (1898), 132

pounds of most beautiful nuts, with shells of a dark brown. For size of nuts, see Fig. 17, Plate V.

**Marron Quercy.**—This fine variety of chestnut was obtained from the old province of that name in the southwest of France. It is quite precocious, that is goes to bearing sooner than Combale and other varieties, and is a very heavy bearer. The nut is large, next to Combale for size, of a very dark brown, almost black, also sweet and well flavored. The wood of the

Quercy is of an ashy-brown, and in the nursery the young trees grow side limbs, fan-like; the leaves are larger than those of Combale, but not so glossy. See Fig. 18, Plate V, and Plate VI.

**Marron Nouzillard.**—The kind mostly raised in the northwest of France. Very productive and precocious. The nut is of fair size, of a light brown, and generally two to three in a burr. The wood of the Nouzillard is of a reddish-brown, the buds having much of a shoulder; the leaves are wide and glossy. See Fig. 20, Plate V.

**Marron Avant-Chataigne.**—Precocious variety; nut medium large, very pretty, one to two in a burr; ripens early in the season, and is, therefore, very desirable wherever the summer is short or cool; very productive. See Fig. 19, Plate V.

**Marron Chalon.**—The Chalon may very well be called the *Præparturians* of chestnuts, as it bears nuts at two years. The fruit is small to medium, two to three times the size of the American chestnut, but it is a very prolific bearer, and the first kind to go to bearing. The wood is of a very light yellow color, lighter than that of Combale, the leaves narrow and glossy. Even 1-year old trees have burrs on, though empty.

**Marron Precoce-Prolifique.**—A new and very valuable variety originated lately by us. Not only do trees of this variety bear early, but the nut is one of the first ones to ripen; it is, besides, a very prolific kind, hence its well deserved name of Precocious-Prolific. Nut of medium size, dark brown, 3 to 4 in a burr. Trees for market of this new variety not before season of 1899-1900.

**Marron Merle.**—Very productive and precocious kind. Nut medium, dark brown, good quality.

**Marron Bertrand.**—This is an early kind, that is ripening its nuts early in the season; medium large, dark brown.

**Marron Grosse Precoce.**—This is another early kind; nut medium to large, one to two in a burr. The trees do not go to bearing as early as other kinds.

**Japan Mammoth Chestnut.**—Nut very large and of good quality. Delicate kind, however, and liable to be injured by late frosts in the spring, as it puts forth a month almost before the French varieties. Then it is a weak grower, with too slender limbs, and too many of its nuts with splitted hulls, a serious defect with chestnuts for market.

**American Chestnut.**—The fruit of this variety is a great deal smaller than that of European kinds, though the kernel is very sweet, the sweetest of all, and well flavored.

Does not bear well in California. We are now propagating the American Chestnut by *grafting*, having obtained to that effect, and through the Department of Agriculture at Washington, scions of a chestnut tree from a farm in old Virginia and known to bear well there. No trees for market of that Virginia stock before the season of 1899-1900.

## ALMONDS.

We propagate on our place four soft-shell varieties of almonds, viz.: Grosse Tendre, Princesse, IXL, and Provence or Jordan. We find the Princesse or French Paper-Shell and the Grosse Tendre to be the best and finest almonds we have ever seen or grown in California.

The Grosse Tendre is certainly the *hardiest* almond to be found in California, as it blooms eight to twelve days later than the common Languedoc and Hatch's seedlings, and three weeks later than the Princesse. The IXL is a nice nut, but a little small and not up to the standard. The Provence or Jordan, a long and flat almond, is much used by confectioners in the manufacture of sugared almonds.

In planting almond trees in California, where the climate is so diversified, and to make a success of it, one should plant not only the best known market varieties, but the hardiest; and our advice is not to confine oneself to one or two kinds, if desirous to raise almonds for market, but to plant the best recommended sorts, should you have to send to two or three different nurseries to procure them.

**Grosse Tendre, or Improved Languedoc.**—The finest and largest almond grown on the Pacific Coast; it has also the advantage over the Paper-Shell and well-advertised varieties in this State of blooming later and being harder. The Grosse Tendre has drooping habits, and should be tied up to a stake when young to keep it straight. It is a very prolific kind.

**Princesse, or French Paper-Shell.**—The kind most esteemed at dessert, and so common in the shops of confectioners. The shell is so thin that it can be crushed between the fingers; kernel fat, sweet and rich.

**Provence, or Jordan.**—This nut is very flat, half hard, half soft, the kind used in the manufacture of sugared almonds. By gently striking the nut on the suture with a small hammer, the shell splits open in two, letting out the kernel entire.

**IXL.**—A pretty little nut, identical, like all Hatch's seedlings, to that old variety of the French, the Lady Almond (*Amande a la Dame*). The shell is very light and soft, but the kernel is far from being so plump as that of Princesse or Grosse Tendre.

PLATE III.



Fig. 11. Lanfrey.



Fig. 12. Weeping.



Fig. 13. Cluster-Præparturiens.



Fig. 14. Laciniated.



Fig. 15. Vilmorin.

Walnuts of natural size, grown in Barren Hill Nursery,  
Nevada City, California.



## FILBERTS.

No nut tree, we believe, is so little understood in California as this pretty little member of the great nut family, the Filbert. We have heard of filbert-growers in this State grubbing up their "bushes" because they would not bear; and the general complaint is that filbert bushes do not bear, or bear very little. That there is a misunderstanding in regard to filbert culture is obvious, so we will give a short sketch on the filbert, its culture and training, and how to make it bear.

Whether filberts are planted orchard-like, or in cordons around a field or alongside a ditch, or in rows through an orchard or vineyard, or in groups, or isolated by themselves, they should in every instance, to bear well, be trained as a *tree* and not as a *bush*. It is as easy to train the filbert as a standard or half-standard tree as any other nut or fruit tree. It is true that the filbert, especially when young, has a great tendency to grow sprouts from the roots all around the body of the tree. They should be unmercifully grubbed up whenever showing themselves.

In the family garden the filbert might be made to branch at three to four feet; nothing, indeed, more pretty than a filbert tree made to branch out at that height, particularly so the purple-leaved filbert so highly ornamental with its original and brilliant foliage. But in the field or orchard, where the filbert is solely planted for its crop of nuts, the trees should be made to branch at two to three feet, or rather between 20 and 30 inches.

Filbert trees should not be planted closer than 12 feet, say from 12 to 15 feet, in the row; but a very important point, to make the trees bear well, is to plant the rows of filberts very wide apart.

Of all classes of nut and fruit trees, none is better benefited by constant moisture than the filbert; in fact, in certain soils and localities, irrigating should have to be resorted to, so as to insure a crop of nuts every year. We should think that the great Northwest, but more especially Oregon, would be admirably adapted to filbert culture, as the conditions of soil and climate in that part of the country are so favorable to the filbert; and we do not see, if that tree is trained as we suggest in the course of this article, why it would not bear as well there as it does in England where so many filbert nuts are raised.

As the filbert deteriorates at once from the seed, we raise it altogether from layering, or the division of large bushes themselves grown from layering; we are therefore able to furnish our patrons with plants *absolutely* true. We have grown large filbert trees from the seed, and of all the varieties herewith describe, and we can assure the public that it is of no use for them to try the experiment, for, in every case, without one exception, the trees so grown, though bearing well, have borne very small nuts, much smaller than the mother stock, and it is with filberts as with all other classes of nuts, the larger ones *only* are marketable. As a matter of course, rooted layers sell much higher than seedlings.

We will now give a list of the best varieties to plant either for family use or market.

**Barcelona.**—A magnificent variety from Spain; nut very large, round, of first quality. Very productive. Bears well trained both ways, either as a low standard tree or bush.

**Du Chilly Cobnut.**—The largest filbert ever fruited on the Pacific Coast. The nut is of an elongated oval, very broad, over an inch in length, and three-fourths of an inch in width. The nuts are uniformly large, full-fleshed and sweet. Trained as a low standard tree, this cobnut is immensely prolific, but a shy bearer if raised as a bush.

**Red Aveline.**—Fruit medium to large, ovate; flavor sweet, pleasant and nutty; shell thin; kernel smooth, and from the fact that it is invested with a very thin skin of a beautiful wine color, hence its name of *Red Aveline*. Very prolific.

**White Aveline.**—In every respect the same as the above, with the exception of

the kernel being invested with a thin, *white* skin. Very prolific.

**Kentish Cob.**—Large fruited cobnut, much grown in the Duchy of Kent, England. To bear well, like all other cobnuts in California, must be trained as a low standard tree.

**Large White of England.**—Large, round, white, from the Filbert district of England; largely cultivated for market.

**Purple-leaved Aveline.**—A very pretty, ornamental variety, the leaves being of a dark purplish hue; looks beautiful in the garden grown as a low standard tree. The nut is much like other Avelines, ovate; kernel smooth, with purplish pelicle, and nutty.

**Daviana.**—A beautiful white variety of filbert; large, white, roundish oval, full-fleshed and sweet. Prolific.

## PART SECOND.

### FRUIT TREES.

#### PRUNES.

Since our place is so little suited to the raising of stone fruit trees, on account of the "gum" so prevalent in this part of the State, we have concluded to quit raising for market prune trees on a large scale, to be sold by the hundred or thousand; but having introduced new kinds of prunes, which we have promised to put on the market this season, we will say a few words on the subject.

It was in investigating the introduction in this State of an inferior kind of prune, going under the improper name of "Robe De Sergent," that we have procured the two new prunes which we are now ready to introduce. It was claimed by the introducers of this so-called Robe De Sergent, that the latter had been obtained from Transon Bros. in Orleans, France; therefore, some five years ago, we ordered from the aforesaid nurseries *all* the varieties of prunes kept and propagated by them, with the express request to surely include any prune labeled Robe De Sergent, if having any such one under that name in their collection. They didn't have, and never had, a prune so labeled, but they sent us for the Prune D'Agen (French Prune) what they called Quetche D'Agen, and which surely was not that famous prune, and also the "Quetche Sucrée" among other sorts of quetches; that firm using the generic word of "quetche" for the English word of prune.

So, through our investigations in regard to the Robe De Sergent, so-called, we ascertained first that that prune was never obtained, at least under that name, from Transon Bros.; second, that no prune was ever called Robe De Sergent (a name belonging for centuries to the Prune D'Ente, or French prune in its home, the valley of the Lot, in France), by said firm. That prune, wherever it came from, was called Robe De Sergent through ignorance or dishonesty, by its very introducers in California, or by the nursery from which it was obtained, and there is no getting out of it; and, in that way, we got hold of two prunes, one of them, the "Quetche Sucrée," certainly new to California, and which we now introduce here for our people to further test their merits; and as we have but a few trees and scions of them, and we are desirous of having as many people as possible to test these new kinds, we have concluded to distribute them in small lots of not more than one or two trees or a few scions to each party.

**Quetche Sucrée (Sugared Quetch).**—An entirely new kind of prune; a vigorous grower and good bearer; the leaves are of a dull bluish green, with nothing glossy about them, and a tree of that kind can be recognized at a glance among a hundred different sorts of prunes and plums. The fruit is large, of a long and fine oval shape, real blue with heavy bloom; the skin is quite thin, and, in dipping, either the lye solution has to be made very weak, or else the prunes have to be taken out of it as quick as dipped; it is the sweetest prune ever tasted by us; it dries quite dark.

**Quetche D'Agen.**—The foliage, fruit and stone resemble very much the Robe de Sergent so-called, but we have doubts about it being identical to the latter, for the Quetche D'Agen unites well on peach root, while the other prune does not, then it is more easy to cure and stands the lye solution as nicely as the French prune and much better than the Robe De Sergent; it dries dark and is sweet enough with a light acid taste, it is a heavy bearer.

**Clairac Mammoth.**—This is one of the largest prunes originated yet; it was first introduced by us into this State under its former name of "Imperiale Epineuse" in the winter of 1883-84, and was put by us on the market in the season of 1894-95 under its newly adopted name of Clairac Mammoth, this mammoth prune having been originated near the town of that name in France.

The fruit is uniformly large, more oval in shape than the French prune, the skin thin, of a reddish-purple, very juicy and sweet; quite early and a good bearer; but it is rather hard to cure, on account of its abundant juice, large size and thin skin. We have dried it to perfection, however, in our drier, and never found any black spot in the pulp around the stone, as people complain it is the case with the prune distributed throughout the State under the name of "Imperiale Epineuse." We suppose that whenever such large prunes are dried to the sun, that it takes too long a time to dry them, and that in the mean-

PLATE IV.



**MARRON COMBALE CHESTNUT.**

A 32-year old tree, in full bearing, in Barren Hill Nursery, Nevada City, California.



time the pulp in the center becomes decomposed and turns black. Since many inquiries have been sent to us about that serious defect of the Imperiale Epineuse, we thought fit to reply to them in this pamphlet. Such large prunes as the Clairac Mammoth and Imperiale Epineuse should be dried in the shortest time possible to obviate that defect. The Clairac Mammoth falls off the tree nicely and unites well on peach root; it is delicious fresh and preserved.

**Chatenay D'Ente.**—Very early sort, easy to cure and drying black; fruit medium large, blue, sweet; makes a good stewing prune. Very desirable kind to dry to the sun.

**Saint Catherine.**—An old esteemed variety; fruit medium, yellow, juicy, rich flavor. Nice to eat fresh, and splendid for preserves.

**Puymirol D'Ente.**—Prune D'Agen or French prune. Mont. Barbat D'Ente.

### CHERRIES.

**Tarascon Early.**—One of the earliest and most prolific cherries, growing in immense clusters. Fruit medium large; skin dark red, almost black at maturity. First week in April.

**Guigne Marbree.**—As early as Tarascon, and much the same cherry.

**Ramon Oliva.**—A new and valuable variety; very early, prolific and beautiful variety, dark red, almost black, very large.

**Yellow of Crimea.**—Queen Hortense. —**Glossy Black.**—Black Tartarian. —**Mayduke.**

### PLUMS.

**Greengage** (Common, Diaphane and Bavay).—Three excellent varieties.

**Jaune Hative, or Early Yellow.**—The earliest plum known.

**Duane's Purple.**—Coe's Golden Drop. —**Monsieur Rouge.**

### PEACHES.

**Amsden** (the earliest).—**Saint Ascycles** (next to Amsden and before Hale's Early). —**Early and Late Crawford.**—**Hale's Early.**—**Muir.**—**Comet** (very late yellow) —**Grosse Mignonette.**—**Nivette.**

**CLINGSTONES.**—**Royal George.**—**Day's White.**—**Schaeffle's Cling.**—**Orange Cling.**

### NECTARINES.

**New White.**—**Orange.**—**Purple.**

### PEARS.

**Triomphe De Vienne.**—As early as

**Bartlett.** Very large, finely shaped, juicy. The best pear to put up.

**Supreme De Quimper.**—A new, very early variety; fruit of medium size, the upper half being yellow and the lower half red, quite pretty; ripens long before Bartlett and sugar pear.

**Directeur Alphand.**—A magnificent pear, very large and well shaped; first quality; splendid keeper.

**Bergamotte Esperen.**—One of the very best late pears; ripens from March to April.

**La France.**—New variety; fruit medium large, juicy and fine; ripens late.

**Andre Desportes.**—The earliest pear found yet.

**Doyenne De Paris.**—Pretty little pear, twice as large as sugar pear; yellow, with red cheek; very early (summer).

**Doyenne De Nougran.**—Very early; short and broad; well flavored.

**Passe-Colmar.**—Medium; yellow with red cheek; very nicely flavored; ripens in January.

**Royale d'Hiver.**—Medium large, quite juicy, nicely flavored; vigorous grower and heavy bearer; ripens from April to May.

**Sickles.**—**Beurre Easter.**—**Bartlett.**—**Sugar Pear.**—**Duchess of Angoulem.**—**Clairgeau.**—**Assumption.**—**Passe-Gras-sanne.**

### APPLES.

**Red Calville.**—A fine French apple, of a beautiful dark red; large, and good keeper.

**White Calville.**—Another fine French variety of large size and first quality, good keeper.

**Spitzenberg.**—**White Pearmain.**—**Newtown Pippin.**—**Winesap.**—**Rhode Island Greening.**—**Red Astrachan.**—**Strawberry.**—**Stump.**—**Winter Ram-bour.**—**Beilflower.**

### FIGS.

**White Magdalene.**—The earliest fig yet introduced in California. **San Jose Black.**—**Pagaudiere.**—**Buissonne.**—**Napolitaine.**—**Verdale.**—**White Adriatic.**—**San Vito.**—**Dattato.**—**San Piero.**—**Bro-giotto.**—**Dalmatino.**—(The last six varieties, white drying figs).

### OLIVES.

**Provence.**—**Oblonga.**—**Cayon.**

### ORANGES and LEMONS.

**Portugal Orange.**—**Blidah Mandarin.**—**Corsica Lemon.**

**BLACK MULBERRY.**

**Noir of Spain, or Everbearing.**—Fruit very large, sweet, very juicy, most delicious flavor. This fine variety of Mulberry, introduced by us into California 23 years ago, is acknowledged as being the very best of the Black Mulberry family. The Noir of Spain blooms out so late in the spring that it is never injured by frost. Every garden should have such a tree.

**CONSTANTINOPLE QUINCE.**

This is the largest, most magnificent, most precocious, heaviest bearer of the Quince family. We are raising it in preference to any other on account of its great superiority in every respect. It is so precocious that young trees in nursery rows bear fruit so large that it bends the little trees down to the ground. The fruit is elongated and a bright golden yellow.

**MEDLAR.**

The Medlar is a native of Europe; it is a very ornamental tree, besides bearing in profusion its curious fruit. When picked green from the tree, the fruit is very harsh like the Persimmon, but through the win-

ter it gets mellow, and is then very palatable. It hangs on the tree very well, and ripens nicely, if left on, after heavy frosts.

Every garden should have a Medlar or two, as the tree is quite ornamental. The Medlar is very hardy and, like the Black Mulberry, never injured by late frosts in the spring.

**SORBUS.**

A native of Europe. Its beautiful umbels of white flowers are succeeded by most pretty little fruit growing in clusters and having the shape of small pears. The fruit has to get mellow before it is fit to eat. It ripens a week or two after it drops off the tree in summer. The Sorbus is highly ornamental, and does splendid for gate trees.

**MISCELLANEOUS.**

Japan Bamboo.

Pampas Grass.

Rhubarb.

French Artichoke (Vert De Marseilles).

Greenhouse Plants and Ferns.

**EXPLANATION OF PLATES.**

Plates I, II and III represent 15 different varieties of walnuts, borne on Grafted trees themselves grafted from the original, and all grown on our place; our Grafted trees being grafted from the trees that bore such nuts.

Plate V represents four varieties of Marrons or French chestnuts. The trees that we offer for market are all grafted or budded from the very trees that bore the nuts represented on that plate.

Plate IV represents a Marron Combale chestnut, the oldest and largest French Marron chestnut tree to be found in the United States. This tree was imported from France, with other nut and fruit trees, in the winter of 1870-71, being then 5 years old, so it is now 32 years old. It is planted in very poor ground, a red clay with disaggregated granite mixed with it, of which the most of the soil of our Barren Hill is composed; it measures right above the ground 60 inches in circumference or 20 inches in diameter, and 51 inches in circumference or 15 inches in diameter at 5 feet; it branches at 6 feet from the ground, the tree being between 28 to 30 feet in height, the top spreading out 20 feet on the south side, and 15 to 17 feet on the other side.

This tree never failed to yield a crop since it first bore in 1876, its crop varying, for the last four years, between 80 to 100 pounds; but this year, 1898, it yielded 132 pounds of most magnificent nuts (see Plate V, the two nuts at the top). It will be noticed that, although the lower limbs are properly propped up, the load of nuts was so large, that it made them droop to almost touch the ground.

Plate VI (on the back cover of catalogue) represents a Marron Quercy chestnut, a most precocious and prolific bearer (see on Plate V two nuts of this fine variety).

This tree is only 15 years old and still is loaded as heavy as a chestnut tree can be; it measures 27 inches in circumference near the ground, and 22 inches four feet above; it is branched, at 4 feet, its height being 20 feet, and the lower limbs spreading out 10 feet all around.

PLATE V.



Fig. 17. Combale.



Fig. 18. Quercy.



Fig. 19. Avant-Chataigne.



Fig. 20. Nouzillard.

Marron - Chestnuts of natural size, grown in Barren Hill Nursery,  
Nevada City, California.



## PART THIRD.

### GRAPES.

#### (Table, Raisin and Wine Varieties.)

We offer to the public rooted vines and cuttings of the most complete and magnificent collection of foreign grapes—our collection comprising 241 varieties—to be found in California and the United States, a good many of those varieties having been procured at great expense from abroad. Our early varieties—the earliest ones to be found in this State—ripen as much as four weeks before "Sweet Water." People should, to test the earliness of our early varieties, order vines or cuttings of each kind, so as to find out which varieties would turn out the earliest on their place.

Our cuttings are planted *upright* in little ditches two feet apart, which permits them to grow all the roots at the butt, where they should be, instead of at each joint from the butt up, as it is the case when laid flat, in a furrow, as is done in most nurseries.

Our space does not permit to give a full list of our 241 varieties, but we will name and describe the earliest, finest and most valuable kinds.

#### EXTRA EARLY VARIETIES. (Ripening on our place four weeks before Sweet Water.)

**Saint Pierre.**—A splendid and delicious white grape; berries oval, medium large; fine flavor.

**Annonay Early.**—Berries medium, roundish oval; good shipping grape. White.

**Ischia.**—Bunches and berries small, well set, juicy. Black.

**Black Magdalen.**—Medium, thickly set, black.

**Papaona.**—White.

**Gamay Precoce.**—Hungary Early (Much like Ischia). Black.

#### VERY EARLY VARIETIES.

(Ripening two to three weeks before Sweet Water.)

**Pearl of Anvers.**—White; first quality.

**Blue Muscat.**—Medium, blue with heavy bloom.

**Chasselas Bulhery.**—Fine white grape.

**Chasselas Violet, or Schiraz.**—Berries large, oval, juicy.

**Blauer Portugueser.**—Well set, blue, fine.

**Gros Sapat.**—A magnificent dark blue grape; berries large, round, highly flavored. Should be on everyone's place. Fine for market.

**Provence Early.**—Berries medium, dark red, highly flavored.

**Chasselas Rose.**—Berries medium, sweet, pink colored.

**Chasselas Dupont.**—A splendid white grape; berries round, medium large, trans-

parent, firm, highly flavored. Good for market.

**Fontainebleau.**—A first-class variety of white grape.

**Œil Noir (Black Eye).**—Berries large, oblong, fine flavor; a beautiful variety.

**Muscat De Frontignau.**—Thickly set, very juicy, splendid flavor.

**Red Muscat of Madeira.**—Fine; dark pink color.

**Blanc D'Ambre.**—Berries medium large, juicy, amber yellow.

**Orange-flowered Muscat.**—The most highly flavored muscat of our collection. White.

**Champion.**—The earliest of American native grapes; jet black; highly flavored.

**Poulsard Noir.**—Black, first quality.

#### CHOICE TABLE GRAPES.

(Fine varieties for market and shipping.)

**Blanc DeCalabre**—A magnificent white grape (amber white).

**Boudales.**—Berries large, black, fine. Heavy beater.

**Fintindo.**—Very large, black, oval, fine.

**Gros Guillaume.**—Splendid variety; black, very prolific.

**Sabalskankoi.**—Much like Flaming Tokay, but berries of a more elongated oval; pink colored.

**Gros Makara.**—Fine, black variety.

**Chasselas De Pondichery.**—Heavy bunches, berries very large, round, fine muscat flavor; good for shipping.

**Muscat Sarbelle.**—Fine, late muscat.

**Black Muscat of Alexandria.**—Better flavored and much earlier than the white sort.

**Ramonia of Transylvania.**—Berries enormously large, big as plums, dark blue; heavy bearer and most vigorous variety.

**Gros Damas.**—Berries large, black; first quality.

**White Malvoisie.**—Very sweet; prolific bearer; late.

**Muscat Lazerelle.**—Highly flavored; nice for raisins.

**Flaming Tokay (Pink).**

**Muscat of Alexandria (White).**

**Mission (Black).**

**Barbarossa (Pink).**

**Della Marmora (White).**

And 175 more varieties of all kinds and colors.

#### Newly Introduced Grapes.

**Prune Bleue (Blue Plum).**—One of the very finest market varieties; bunches very large and nicely set; berries very large, oval, finely flavored. A good grape for shipping; medium late.

**Shaouka.**—Very early variety; berries medium large, delicious flavor; white

**Almeria.**—A very fine black grape, one of the very finest for market; the great market and shipping grape of Spain.

**Balavry.**—Black; first quality.

## PART FOURTH.

### SMALL FRUIT.

#### STRAWBERRIES.

**Laxton's Noble.**—A magnificent and highly flavored berry; very large, conical-shaped but broad at the stem, brilliant red, flesh salmon color, early and good bearer.

**La Chalonnaise.**—The most delicious and perfumed berry we ever tasted. Fruit large; bright, glossy red; flesh white, quite early.

**The Lady.**—Large, broad, flat, light crimson berry, sweet, nice flavor. Bears a second crop in the fall.

**Princess Dagmar.**—Large, sweet, well flavored berry, light crimson. Bisannual like the Lady.

**La Bicolore.**—Very early; medium large; half white, half red, hence its name; highly flavored.

**The Czar.**—Berries enormously large, wedge and conical shaped, dark crimson, very productive; medium late.

**Elton Improved.**—Large, deep red; excellent.

#### RASPBERRIES.

**Cuthbert.**—Large, red berry; fine for market.

**Golden Queen.**—A very pretty, precocious and prolific kind; yellow; heavy bearer; two crops a year.

**Belle of Chatenay.**—Large, red berry; two crops throughout the summer.

#### BLACKBERRIES.

**Early Harvest.**—The earliest variety known.

**Wilson's Early.**—Large, oblong, sweet, rich; early.

**Lawton.**—Large, sweet, well flavored.

**Kittatiny.**—Large, very long, glossy black. Medium to late.

#### CURRENTS.

**Imperial Red.**—Bunches long; prolific.

**Imperial White.**—Bunches long; productive.

**Cherry.**—Fruit of the largest size, red.

**Naples Black.**—Berries large, jet black.

**Cassis Blanc or "White Black Currant."**—White variety of the "Black Currant;" fruit white, longer bunches than the Black. A curious novelty.

#### ENGLISH GOOSEBERRIES.

The Gooseberry plants we offer for sale are all grown from "layering" and therefore absolutely *true*. We have them of all kinds of shape, size and color, the most of them being immensely productive; particularly the first four on our list which consists this season of the following varieties:

**America.**—Frogmore. — Alma. — Washington. — Greengage. — Fern. — Marigold. — Red Robin — Overall. — Fleur De Lys. — La Favorite. — Golden Chain. — Echo. — Angler. — Sir John. — Broom Girl. — Gunner. — Shadwick's Sportsman. — White Smith. — Rockwood. — Rigby's Honeymoon. — Princess Royal. — Morning Star. — Top Marker. — Justicia. — Freedom.

## PLATE VII.

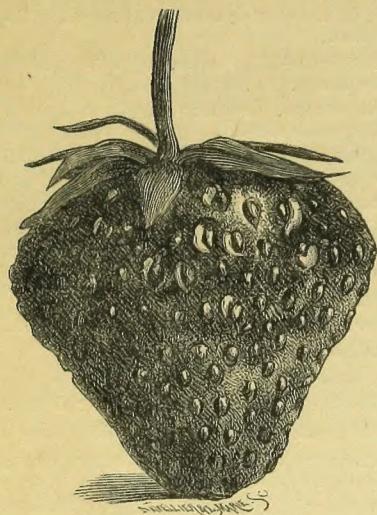


Fig. 21. Laxton's Noble.

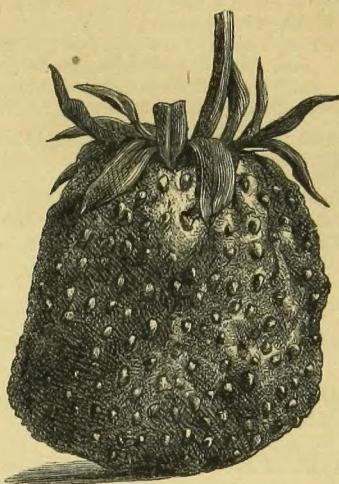
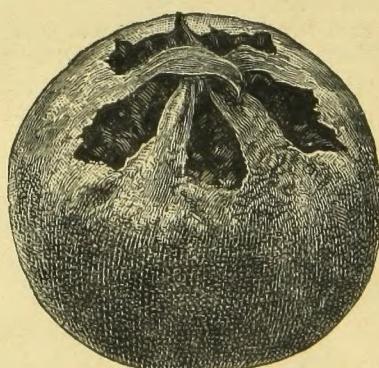


Fig. 22. The Czar.

Ever-Bearing Black Mulberry.  
(Noir of Spain.)

Medlar.

## PRICE LIST.

**Grafted Walnuts.**—1-year old in 4-inch pots in greenhouse, \$1.00 per tree (\$1.25 by mail); transplanted, \$1.50.

Large fruited kinds (Alpine, Fertile à Gros Fruits and Jauge or Mammoth), 1-year old \$1.50 each; transplanted or budded in nursery row, \$2.00 per tree.

**Second Generation Seedling Walnuts.**

First size, 2½ to 4 feet, transplanted, \$7 per dozen; \$50 per hundred.

Second size, 16 to 24 inches, transplanted, \$6 per dozen; \$40 per hundred.

Third size, below 16 inches, transplanted, \$5 per dozen; \$30 per hundred.

2-year old trees, not transplanted, \$4 per dozen; \$25 per hundred.

1-year old trees, \$3 per dozen; \$20 per hundred. By mail, \$3.50 per dozen.

**Butternut and Hickory.**—25 to 50 cents each.

**Texas Paper-Shell Pecan.**—1-year, 25 cents each; 2-years, 40 cents; 3-years, 50 cents.

**French Chestnuts.**—First size, 4 to 6 feet, \$8 per dozen. Second size, 2 to 3½ feet, \$7 per dozen; \$50 per hundred. Third size, below 2 feet, \$6 per dozen; \$40 per hundred. By mail, 75 cents each. Seedling trees, 15 cents each.

**Almonds.**—25 cents per tree (A small stock this season, 1898-99).

**Filberts.**—(Solely propagated from laying) 30 cents, 40 cents and 50 cents each; \$3, \$4 and \$5 per dozen. Special rates per hundred.

**Prunes.**—Quetche Sucree and Quetche D'Agen, 50 cents per tree. Clairac Mam-

moth, \$3 per dozen; other prunes, \$2 to \$3 per dozen.

**Cherries.**—30 to 40 cents per tree; \$4 to \$5 per dozen.

**Peaches and Nectarines.**—20 to 25 cents each (A small stock).

**Constantinople Quince.**—30, 40 and 50 cents per tree.

**Pears.**—25 cents per tree.

**Apples.**—15, 20 and 25 cents per tree; \$1.50, \$2.00 and \$2.50 per dozen, according to size and age.

**Figs.**—25 cents each.

**Black Mulberry.**—40 to 50 cents each.

**Medlar.**—40 to 50 cents each.

**Sorbus.**—25 to 50 cents each.

**Olives.**—25 cents each; \$2.50 per dozen.

**Oranges and Lemons.**—50 to 75 cents ea.

**Strawberries.**—25 cents per dozen; \$1.50 per hundred.

**Raspberries and Blackberries.**—50 cents per dozen.

**Currants.**—\$1.00 to \$1.50 per dozen.

**White "Black Currant".**—25 cents each.

**English Gooseberries.**—25 cents each; \$2.50 per dozen.

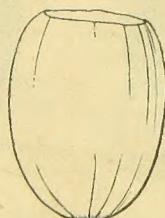
**Grapes.**—Finest varieties, \$1.50 per dozen; \$2.00 by mail. Cuttings, 50 cents per dozen; 75 cents by mail.

**Prune Bleue, Shaouka, Almeria and Balavry.**—\$3.00 per dozen.

**Rhubarb, Bamboo, Pampas Grass and Artichoke.**—25 cents per root; \$2.00 per dozen. Larger Bamboo and Pampas Grass, 50 cents per bunch.



Barcelona Filbert.

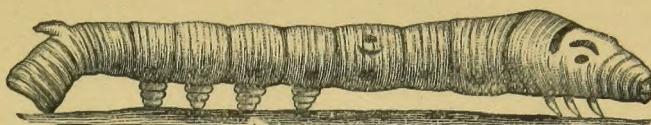


Du Chilly Filbert.



Avalene Filbert.

# SILK CULTURE.



Full-Grown Worm, Ready to Spin, Natural Size.

## SERICULTURE CHART,

Or, Synoptic Table, on the Mulberry Tree, Its Culture  
and Varieties,

—AND—

The Silk-Worm, Its Rearing and Reproduction

—BY—

FELIX GILLET, of Nevada City, Cal.

(PUBLISHED IN 1884.)

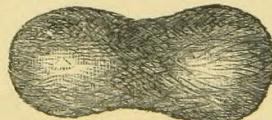
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Cuttings of the Japanese Large-Leaved Mulberry (*Morus Japonica*): 40 cents per dozen, 50 cents by mail; \$2.00 per hundred, \$2.50 by mail.

Cions of Rose-Leaved Grafted Mulberry, for budding and grafting purposes, 50 cents per dozen, 60 cents by mail.



FRENCH ANNUAL COCOON.

PLATE VI.



**MARRON QUERCY CHESTNUT.**

A 15-year old tree, in bearing in BARREN HILL NURSERY, Nevada City, California.